

VISIT US

828-393-5618

46 N MILLS RIVER RD
MILLS RIVER, NC 28759

APPALACHIAN MOUNTAIN TAPROOM

FOOD & BEVERAGES MENU

WE'RE OPEN

SUN-THUR
11AM - 9PM
FRIDAY + SATURDAY
11AM - 10PM

SMALL BITES

CHICKEN WINGS 6 FOR \$10 / 12 FOR \$18

Served with house made ranch or bleu cheese and raw veggies. Choose your in-house made sauce:

Buffalo Honey BBQ
Dry Rub Sweet & Spicy Korean
Honey Mustard

CHILLED PIMENTO CORN DIP V \$7

Sweet corn tossed with cheddar, mayo, sour cream, bell pepper, jalapeno, scallion, & lime. Served with crispy tortilla chips

FRIED GREEN TOMATOES V \$10

Buttermilk battered green tomatoes fried until crispy served over a bed of warm succotash with lima beans, corn, okra, & tomato and topped with remoulade

KIELBASA \$12

Seared smoked german sausage served over a bed of warm succotash with lima beans, corn, okra, & tomato and topped with remoulade

G-MA'S CORNBREAD \$9

Housemade served with sorghum butter, bacon scallion butter & smoked corn honey

HUMMUS V \$9

Chickpeas whipped with tahini, roasted garlic, and olive oil, topped with english cucumber salad, herb oil & toasted pita bread

PRETZEL \$9

Traditional Bavarian-style pretzel served with jalapeno beer cheese

HANDHELDS

Served with chips | Any side can be subbed for an additional \$2
Add waffle fries +\$2 | add bacon +\$2 | Sub GF bun +\$1

APPALACHIAN SMASH \$14

Quarterpound burger topped with cheddar cheese, mayo, lettuce, tomato, onion, and pickles
Make it a double +\$2

ASHEVILLE HAWT \$14

Fried chicken tenders tossed in an Asheville hawt honey with pickles on a buttered bun

JUS' PEACHY \$14

Sliced turkey, whipped goat cheese, bacon, housemade peach jam, arugula, served on sourdough

PULLED PORK \$14

Smoked in-house and served with coleslaw, dill pickles, honey BBQ sauce on a buttered bun

OYSTER MUSHROOM SANDWICH V \$13

Oyster mushrooms fried in Boone Creek beer batter, topped with romaine, tomato, pickled red onion, avocado, chili crisp aioli on toasted sourdough

FRIED GREEN TOMATO BLT \$14

Crispy buttermilk battered green tomatoes topped with crispy bacon, romaine, & roasted garlic aioli

CHICKPEA VEGGIE BURGER V \$13

House made chickpea patty topped with cheddar, dijonaise, arugula, tomato, and pickled red onion

SALADS

Add protein + chicken breast \$4/beef patty\$4

SHAVED SIRLOIN SALAD \$16

Thinly shaved sirloin steak with chimichurri over a bed of arugula, farro, heirloom tomato, goat cheese, red onion, smoked corn & jalapeno tossed in apple cider vinaigrette

THE SOUTHERN CAESAR SMALL \$6 / LARGE \$12

A southern twist on the traditional caesar. Romaine, tossed with crispy bacon, croutons, smoked corn and grated parmesan

GREEN GODDESS SMALL \$6 / LARGE \$12

Crunchy romaine tossed with tomato, crispy bacon, avocado, cucumber, and pickled red onion with creamy herb dressing

SIDES

WAFFLE FRIES \$5

COLESLAW \$4

SUCCOTASH \$4

Lima beans, corn, okra & tomato

CUCUMBER SALAD \$4

Marinated english cucumbers and shaved watermelon radish topped with mandarin oranges & goat cheese

KIDS

Served with chips | sub lil' waffle fries \$1 | sub Apple slices \$2

LIL' SMASH BURGER WITH CHEESE \$9

LIL' CHICKEN TENDERS \$9

LIL' GRILLED CHEESE \$8

*This menu item may contain raw or undercooked meats, seafood or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
We kindly request no separate checks for parties of 8 or more

V-Vegetarian

HOUSE COCKTAILS

HOUSE OLD FASHIONED \$12
Benchmark Bonded, Demerara Syrup, Angostura & Orange Bitters.
Available smoked-to-order

BARREL AGED NEGRONI \$12
Eda Rhyne Pinnix Gin, Naturale Rosso Vermouth, Campari, Averna Amaro. Aged in-house on charred American oak

BARREL AGED MANHATTAN \$12
Benchmark Bonded, Carpano Antica Sweet Vermouth, Angostura bitters. Aged in-house on charred American oak

THE HAMMOCK II \$12
Lunazul Blanco tequila, Coconut, Suze Gentian Liqueur, Pineapple, Lime

TRUE BLUE \$11
Tito's Vodka, Muddled Blueberries, St. Germain, Honey Syrup, Lemon,- Club Soda

HIBISCUS GRAPEFRUIT MULE \$12
Hibiscus infused Gin, Aperol, Pamplemousse Grapefruit Liqueur, Lime, House Grenadine, Grapefruit Bitters, Mountain Hippiie Ginger Beer

DEVIL'S COURTHOUSE \$12
Benchmark Bonded Bourbon, Falernum, Demerara Syrup, Lime, Tiki Bitters, Peychaud Bitters

LA ULTIMA PARABLA \$13
Vida Mezcal, Yellow Chartreuse, Lime, House Pineapple Chili Cordial

THE LOOKING GLASS \$13
White Rum, Blackstrap Rum, Banana Liqueur, Amaro Montenegro, Lime, House Grenadine, Angostura Bitters

ASK YOUR BARTENDER ABOUT OUR LIST OF BOURBON AND WHISKEY

WE PROUDLY SERVE PRODUCTS
FROM THESE LOCAL PRODUCERS

 blunt pretzels

WINE

WHITE

HOUSE WHITE: BIDOLI GLASS \$8 | BOTTLE \$35
Friuli, Pinot Grigio

FELSINA 'PEPESTRINO' GLASS \$11 | BOTTLE \$43
Tuscany, Trebbiano, Sauvignon Blanc, Charddonay

CASAMARO GLASS \$12 | BOTTLE \$44
Rueda, Verdejo

DR. KONSTANTIN FRANK GLASS \$13 | BOTTLE \$44
Finger Lakes, Gewurztraminer

SPARKLING

BELE CASEL (PROSECCO) GLASS \$13 | BOTTLE \$50
Veneto, Glera

ROSE

VALLEVO ROSATO GLASS \$9 | BOTTLE \$38
Abruzzo, Montepulciano

RED

HOUSE RED: ST GEORGE GLASS \$8 | BOTTLE \$35
Sonoma, Cabernet Sauvignon

TENUTA MAZZOLINO 'TERRAZZE' GLASS \$14 | BOTTLE \$56
Lombardia, Pinot Nero (Pinot Noir)

DOMAINE DE COURON GLASS \$11 | BOTTLE \$43
Cotes Du Rhone, Grenache/Syrah

CORTE MAJOLI GLASS \$13 | BOTTLE \$48
Veneto, Valpolicella Ripasso

NON-ALCOHOLIC BEVERAGES

MOUNTAIN HIPPIE SODA CO.: \$4
Lemon Lime, Orange Cream, Bubbly Lemonade, Ginger Beer

MODERN ALCHEMIST \$4
5mg THC & CBD Infused Mocktails: Citrus Spritz, Jungle Bird, Margarita

LIL' RED \$8
10mg THC shot infused with cinnamon

FLAME ON \$8
N/A Mocktail with Lil' Red, Lime, Grapefruit, Angostura Bitters

THE CLASSICS \$3
Coca Cola, Diet Coke, Sprite, Seagram's, Ginger Ale, Iced Tea, Sweet Tea

BOTTLED WATER: Saratoga Spring Water, San Pellegrino \$4

N/A BEER: Athletic Free Wave Hazy IPA, Run Wild IPA \$5